

**In the Claims:**

- 1-12. (Cancelled)
13. (New) A process for making an encapsulated oil particle, comprising:  
first, dispersing microcrystalline cellulose in oil;  
dispersing modified food starch in the microcrystalline cellulose and the oil; and  
dispersing synthetic, amorphous precipitated silica in the microcrystalline  
cellulose, the oil, and the modified food starch.
14. (New) The process of claim 13, wherein said dispersing modified food starch in  
the microcrystalline cellulose and the oil is done immediately after first dispersing  
microcrystalline cellulose in oil.
15. (New) The process of claim 13, wherein said dispersing synthetic, amorphous  
precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch  
is done immediately after dispersing modified food starch in the microcrystalline  
cellulose and the oil.
16. (New) The process of claim 14, wherein said dispersing synthetic, amorphous  
precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch  
is done immediately after dispersing modified food starch in the microcrystalline  
cellulose and the oil.

17. (New) The process of claim 13, wherein said dispersing microcrystalline cellulose in oil is uniformly dispersed.
18. (New) The process of claim 13, wherein said dispersing microcrystalline cellulose in oil is done by blending the microcrystalline cellulose in oil for at least 30 seconds.
19. (New) The process of claim 13, wherein said dispersing microcrystalline cellulose in oil is done by blending the microcrystalline cellulose in oil for up to 60 seconds.
20. (New) The process of claim 18, wherein said dispersing microcrystalline cellulose in oil is done by blending the microcrystalline cellulose in oil for up to 60 seconds.
21. (New) The process of claim 13, wherein said dispersing modified food starch in the microcrystalline cellulose and the oil is uniformly dispersed.
22. (New) The process of claim 13, wherein said dispersing modified food starch in the microcrystalline cellulose and the oil is done by blending the modified food starch in the microcrystalline cellulose and the oil for at least 30 seconds.

23. (New) The process of claim 13, wherein said dispersing modified food starch in the microcrystalline cellulose and the oil is done by blending the modified food starch in the microcrystalline cellulose and the oil for up to 60 seconds.

24. (New) The process of claim 22, wherein said dispersing modified food starch in the microcrystalline cellulose and the oil is done by blending the modified food starch in the microcrystalline cellulose and the oil for up to 60 seconds.

25. (New) The process of claim 13, wherein said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is uniformly dispersed.

26. (New) The process of claim 13, wherein said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is done by blending the synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch for at least 30 seconds.

27. (New) The process of claim 13, wherein said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is done by blending the synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch for up to 60 seconds.

28. (New) The process of claim 26, wherein said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is done by blending the synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch for up to 60 seconds.

29. (New) The process of claim 16, wherein:

said dispersing microcrystalline cellulose in oil is uniformly dispersed;

said dispersing microcrystalline cellulose in oil is done by blending the microcrystalline cellulose in oil for at least 30 seconds;

said dispersing microcrystalline cellulose in oil is done by blending the microcrystalline cellulose in oil for up to 60 seconds;

said dispersing modified food starch in the microcrystalline cellulose and the oil is uniformly dispersed;

said dispersing modified food starch in the microcrystalline cellulose and the oil is done by blending the modified food starch in the microcrystalline cellulose and the oil for at least 30 seconds;

said dispersing modified food starch in the microcrystalline cellulose and the oil is done by blending the modified food starch in the microcrystalline cellulose and the oil for up to 60 seconds;

said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is uniformly dispersed;

said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is done by blending the synthetic,

amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch for at least 30 seconds; and

said dispersing synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch is done by blending the synthetic, amorphous precipitated silica in the microcrystalline cellulose, the oil, and the modified food starch for up to 60 seconds.

30. (New) The process of claim 13, further comprising milling to achieve desired particle size.

31. (New) The process of claim 30, wherein said milling occurs in a cold chamber mill.

32. (New) The process of claim 29, further comprising milling in a cold chamber mill to achieve desired particle size.